



## DEPARTMENT OF THE INTERIOR

### INFORMATION SERVICE

UNITED STATES FISH AND WILDLIFE SERVICE

For Release OCTOBER 7, 1957

#### RESEARCH DEVELOPING WAYS TO ASSURE BONELESS FISH PRODUCTS

Boneless fishery products will really be boneless if experiments being conducted by the Fish and Wildlife Service of the Department of the Interior are successful.

Up to the present time experiments of the Bureau of Commercial Fisheries made on fish sticks at the East Boston technological laboratory, have proven the value of the flouroscope in spot-checking this product for bone particles. Future experiments will include work on fish fillets and fish blocks and will also be directed at developing methods for continuous scrutiny of fish products on a commercial scale rather than on just a sample or spot-check basis. These projects will be followed by an economic study to relate flouroscopy to the cost of production.

A truly bone-free fishery product would be much more attractive to the consumer and result in a greater utilization of fish, processors believe. At present a small percentage of bone-containing fillets get past even the most rigid inspection. It is hoped that the Bureau experiments will make it possible for the industry to detect every bone in the early stages of processing.

Research indicates that the flouroscope will show up bones in fish blocks, fillets, or other products which are less than an inch in thickness.

x x x